



Winn-Dixie Supermarkets

Roasted Brussels Sprouts and Bacon



Ingredient List

- 1 1/2 - 2 pounds of brussels sprouts
- 3-4 slices of bacon, sliced
- 2-3 tablespoons of melted butter or olive oil
- Kosher salt
- Pepper
- Optional - aged balsamic vinegar

Directions

1. Preheat the oven to 400 degrees.
2. Peel old outer leaves and trim the ends of the Brussels sprouts (save the leaves in a container in the fridge to make chips).
3. Cut the sprouts in half (long ways).
4. Place them in a bowl and toss them in melted butter and sprinkle with salt and pepper (just a dash of each).
5. Line a pan with foil. Place sprouts on pan in single layer.
6. Place diced bacon all over sprouts. Bake for 30-35 minutes, flipping them every 10 minutes.
7. Check for seasoning and drizzle aged balsamic vinegar over finished sprouts if desired.